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(54) **BEVERAGE WHITENING COMPOSITION
AND METHOD**

(75) Inventors: **Garth C. Illsley**, Kentville (CA); **Dennis
P. Dickinson**, Dartmouth (CA)

(73) Assignee: **A.C. Dispensing Equipment, Inc.**,
Lower Sackville, Nova Scotia (CA)

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(52) **U.S. Cl.**
USPC **426/586**; 426/580; 426/587

(58) **Field of Classification Search** 426/548,
426/586, 658
See application file for complete search history.

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Primary Examiner — Humera Sheikh

Assistant Examiner — Felicia King

(74) *Attorney, Agent, or Firm* — Kathleen E. Marsman;
Borden Ladner Gervais LLP

(57) **ABSTRACT**

A beverage whitening composition for replacing cream or milk in a reduced volume comprising: cream having a higher butter fat content than the cream or milk to be replaced; milk having a lower butter fat content than the cream or milk to be replaced; and serum solids, such as skim milk powder. The composition has the beverage whitening ability of the cream or milk to be replaced in a target volume of from 30% to 95% of the volume of cream or milk to be replaced. The composition is formulated so that from 300 mL to 950 mL of the composition has the whitening ability of 1 liter of the cream or milk to be replaced. The composition is useful for replacing conventional coffee cream in dispensers containing bags of cream so as to reduce frequency of bag replacement.

20 Claims, 1 Drawing Sheet

